

Dough kneading machine Pro 36/41 FRFK



Description

With a dough production volume of up to 36 kg, this powerful dough kneading machine is the ideal solution for larger production volumes. Equipped with two adjustable speed levels, it offers maximum efficiency and consistent kneading quality. The solid construction ensures reliable Continuous operation even under high loads - perfect for professional use.

Features

• Colour:	White
• Material mixing bowl(s):	CNS 18/10
• Material dough hook:	CNS 18/10
• Mixing bowl volume:	41 litre(s)
• Max. dough quantity:	36 kg
• Speed control:	2 levels
• Mixing bowl detachable:	No
• Swivel head:	No
• Digital display:	No
• Safety switch:	Yes
• Motor protection:	No
• Timer:	No
• ON/OFF switch:	Yes
• Properties:	Suitable for firm dough (e.g. pizza or bread dough)
• Power load:	1.8 kW 400 V 50 Hz
• Equipment connection:	3 NAC
• Including:	-

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- Mixing bowl volume: 41 litres
- Dough quantity max.: 36 kg
- Suitable for firm doughs (e.g. pizza or bread dough)



- Speed regulation: 2 levels



- Robust model:
- ✓ Mixing bowl permanently mounted



- Material mixing bowl: CNS 18/10
- Material dough hook: CNS 18/10



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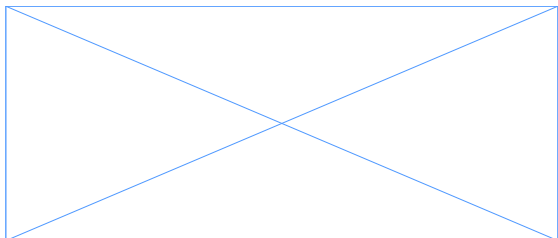
- Material: Steel, coated
- Important information: -
- Size: W 480 x D 780 x H 770 mm
- Weight: 96.8 kg



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Wheel set Pro TKM



- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 60 mm
- Load-bearing capacity max., each: 50 kg
- Material: Steel
Plastic

Code-No. 101837
GTIN 4015613894133

Dough container 600x400



- Bakery norm: 600 x 400 mm
- Food-safe: Yes
- Stackable: Yes
- Dishwasher-suitable: Yes
- Heat resistant: -20 °C to 90 °C
- Properties: Rounded edges
- Material: Plastic

Code-No. 500555
GTIN 4015613863696